

ABSTRACTPRODUCE DECONTAMINATION APPARATUS

5           Produce decontamination apparatus comprises a chamber 10 for accepting  
produce to be decontaminated and/or sterilised, and means for producing a free radical  
saturated atmosphere within the chamber 10 so that, in use, the free radical saturated  
atmosphere decontaminates and/or sterilises the produce. Preferably, the means for  
producing a free radical saturated atmosphere comprises one or more first atomising  
10   sprayheads 30a, a supply 32 of ozonised liquid which is supplied to the first sprayheads  
30a, and means for breaking down the ozone forming part of the ozonised liquid once  
discharged from the first sprayheads 30a. Preferably, the means for breaking down the  
ozone is in the form of one or more UV light emitting devices 48,50.

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(Refer to the figure)